

# The macdonald Journal

OCTOBER 1972

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THE MACDONALD LASSIE



# THE macdonald JOURNAL

OCTOBER 1972

Macdonald Journal  
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## JOURNAL JOTTINGS

you recall the old cliché that  
the picture is worth a thousand  
words, then how can you possibly  
convey — in words — the  
absolute wonder of over 800 films.  
When we asked Marina Costain,  
Film Librarian, to tell our readers  
about the Extension Film Library,  
she realized that it wouldn't be an  
easy task but Marina's article  
"Macdonald's Reel World" not  
only manages to capture the excite-  
ment of the wonderful world of  
film but also the satisfaction of  
working in that media.

Ever since I first joined the  
Extension Department I have heard  
of endless phone calls and  
discussions on films — fun films,  
old classics, films to make you  
think and to help you learn.  
Films simply to enjoy either

for their artistic presentation or  
their subject matter. I became  
intrigued by their titles and their  
popularity and the subject matter  
seemed endless. Happily some  
months back we decided to set  
aside one lunch hour a week so  
that a few of us could view some  
of the library's contents. Being  
somewhat of a film nut anyway,  
I almost invariably feel that each  
was better than the last — very  
few have made me concentrate  
more on my lunch than on the  
screen! And there is one short  
delight that made me forget eating  
entirely! It's called "The Cow" and  
it's just a gem. One delightful little  
girl strolling among a herd of cows  
— all just doing their own thing —  
standing, staring, eating, chewing.  
There's nothing different, nothing  
outstanding but as caught by the  
masterful eye of the camera it  
turns out as an exquisite little film.

Who would have thought that  
countless minutes of watching a  
cow contentedly eating could bring  
happiness. It does in this film  
and, even more important, it will  
in reality in the months to come.  
Good winter feed for dairy cattle  
has been a constant worry for  
eastern Canadian farmers this past  
summer and it is with this thought  
in mind that we are publishing  
an article by Prof. G. Jones on  
practical ways to solve the emer-  
gency feed situation. I hope it will  
be of assistance to you for in this  
instance a few pages of the written  
word is better than one picture.

Hazel M. Clarke



# Editorial

Every fall colleges and universities across Canada are deluged by new and returning students. Every year their numbers grow as the bachelor's degree seems to have assumed the same importance and necessity as did the high school diploma 20 years ago. Many young people enroll in our universities because they feel the college degree is necessary for them to compete in today's expanding and highly specialized job market. Others are prompted to college by parents who did not have the opportunity to attend college and who have subsequently watched college graduates bypass them in promotions and salary increases. These parents do not want to see the same thing happen to their sons and daughters.

But in the last few years this rush for the college degree has produced a backlash effect. No longer is the college degree an assurance of a promising job for the recent graduate. Now many recent graduates must accept their third or fourth preference in positions offered to them. Others accept positions in some field other than the one they have trained for. Still others are forced by the hard facts of economic reality to accept jobs which they feel are "menial" or "beneath their dignity as a college graduate."

All this points up to the fact that somewhere along the line something has gone awry in the educational system. No longer is the supply of graduates trying to catch up with the demand for them by employers in all fields of study. True, when looking at all college graduates as a group, there are still enough jobs to go around. But the problem is that the universities have apparently trained too many people for some fields and not enough for others. Somewhere a mechanism is needed to direct incoming students into the more promising fields and direct them away from those fields in which there is already a surplus of graduates.

This reallocation of talent poses a formidable challenge for those of us in education. Canada Manpower has taken a step in the right direction by attempting long range forecasts of demand for college graduates in various fields. It is often on the basis of these forecasts that we in the universities direct students into certain majors.

But unfortunately these forecasts are not likely to solve the problem. For as soon as certain fields are designated as being primary, too many students will likely begin training for jobs in those fields and the problem of too many graduates in certain specialties will appear again, only this time in

another field. Perhaps this means we can never really plan to equate supply and demand but only react to crisis situations as they develop.

Also part of the problem is caused by the exalted and glorified impression of a college degree that is often given to students. If the impression is given to students that a college degree automatically means a high paying position with responsibility and status, it is no wonder that many students become disenchanted when they have to accept a job that is somewhat below their expectations. Perhaps it is time to convey to students the fact that, since so many of our population are attending college, no longer does a college degree automatically place them in an occupational status above the masses. With so many college graduates starting evenly as far as degrees are concerned, it can be only through hard work and perseverance that a person rises up through the ranks. With this perspective in mind our graduates should direct more of their attention to applying themselves on the job rather than worrying about whether the job is beneath the dignity of a college graduate.

Gordon Bachman



# HELP for Hungry Cows

One of the wettest summers on record in eastern Canada has left thousands of dairymen short of winter feed — especially roughages. Hay is scarce on some farms, plentiful but of low quality on others. In this article, Professor Gerry Jones, dairy nutrition specialist at Macdonald writes to these dairymen about practical ways to solve their emergency feed situation.)

In light of the scarcity of good to high quality forage in eastern Canada and, more specifically, regions of the Province of Quebec, I would like to propose various alternatives for you to consider for feeding milking cows during the winter months.

Now is the time to determine how much forage you will have available and its quality, ideally, by feed testing for protein, energy, calcium or phosphorous content, or by establishing stage of maturity at harvest and other factors such as rain damage. You can then calculate how much forage you can allow cows, heifers and calves per day. Your meal formulation should then be adjusted accordingly.

## Total Balanced Rations

It is important that for maximum milk production you should provide a balanced total ration, one which is neither deficient in protein, energy, vitamin or mineral content or are these nutrients provided in undue excess. The ration must also be palatable. This totally balanced ration should contain the following nutrients as a minimum: crude protein, 15% of the dry matter (DM); TDN (Total Digestible Nutrients), 67% of the DM;

ENE (Estimated Net Energy), 76% of the DM; crude fibre, 13% of the DM; calcium, 1% of DM; phosphorous, 0.5% of DM; and vitamin A at 145,500 IU and vitamin D at 13,500 IU per 100 lb of dry matter.

The total ration dry matter should contain at least 13% crude fibre. Crude fibre levels of as low as 10% can be used without affecting milk production but it is possible that, with such low levels, milk fat percentage may be depressed and such disorders as abomasal displacement could occur. Thus the minimum crude fibre content, in general, should be 13%.

Since forages could not be harvested this year at the desired time, forage crude protein content will be reduced and in many cases you will have to feed a higher protein meal. It is advised that you add vitamins A and D plus trace mineralized salt to the meal. Since space is limiting in this article, I also advise you to consult with your agronomer, DHAS or DHI fieldman, feed salesman or the Macdonald Agro-Guide in reference to meal formulations.

## Forage Consumption

The more mature forages are less nutritious. With advancing maturity, the amount of lignin in the plant increases and, subsequently, results in a reduction in the availability of plant protein and energy for use in producing milk. This also reduces the amount of this feed which can be consumed daily by a cow. Table 1 shows you the effect of increasing stage of maturity on protein and energy content (TDN, ENE) as well as maximum forage quality. When compared to good quality hay, hays of average or fair quality mean that the meal must supply a greater amount of energy and protein if milk production is to be maintained.

If you change your meal formulation, have the first load delivered to the farm at least two weeks before you expect the present ration to be used up. Then gradually introduce the new ration into your feeding program over a minimum two-week period by slowly in-

TABLE I

Class	Species	Stage of maturity	TDN (%)	Protein		Maximum intake (lb. per 100 lb. body wt.)	Quality code
				Crude (%)	Dig (%)		
Excellent	Legume	To early bloom or aftermath	60	18	14	3.0	46
Good	Large % legume	To mid-bloom	55	14	0	2.5	40
Average	Large % grass	Full bloom	50	10	6	2.0	34
Fair to poor	Grass	After late bloom	45	6	3	1.5	28



creasing the proportion of this meal and cutting back on the old ration. This will prevent cows from going off-feed. Challenge-feed your cows beginning one day after calving. Increase the meal allowance by 1 lb per day until they no longer clean-up all of their grain. When milk production levels off, use a meal feeding guide (such as DHAS or Agro-Guide) which considers the animal's requirements, quantity and quality of forage and energy content of your meal.

If your supply of forage is low, feed as little as 30% of your total ration dry matter as forage. You could go as low as 20% but be prepared for a possible drop in fat test. The 30% forage dry matter represents approximately 1 lb forage dry matter per 100 lb. body weight per cow daily or 3 lb. corn silage at 30% dry matter. In other words, the minimum forage for a 1,200 lb. cow would be 12 lb. hay or 36 lb. of 30% DM corn silage. Thus, this cow, producing 50 lb. of 4% milk, would require 26.4 lb. TDN daily. If she were fed either 1 lb. poor hay, 1.5 lb. poor hay or 1 lb. average hay per 100 lb. body weight, then she should be fed either 29, 25 or 28 lb. of a 72% TDN meal, respectively, with these three hay programs.

If you are faced with feeding limited forage and high amounts of meal, reduce the times of feeding forage to twice per day and consider increasing the number of times meal is fed to three equal feedings per day. Then each cow will need less time to eat at each feeding and, more important, the chances of going-off feed or feed refusal will be reduced. If you

feed meal in a milking parlor, either eliminate this practice entirely or feed only a small amount in the parlor and the rest in the feed bunker or stanchions. An additional alternative with bunk feeding is to group your cows according to level of production, stage of lactation or body condition. One group could receive 25-30 lb per cow daily, a second group 15-20 lb. and a third 5-10 lb. or some other intervals. Small amounts of grain could be fed in the parlor. This would allow greater flexibility in protein supplementation among production levels and reduce milking time. It has the disadvantages of some cows overeating, labour required for regrouping every month, and stress to the cow when changed to a new group. A cow fed 12 lb grain per feeding, twice daily, requires 1.6 minutes to eat 1 lb. meal or about 19 minutes per feeding.

### Economic Factors to Consider

How can you determine whether it is more economical to buy poor quality hay or some other available feed? Compare feed costs on the basis of cost per lb. of TDN. As an example, suppose you can buy poor quality hay (45% TDN) for \$40 per ton or feed oats (65% TDN) for \$60 per ton. One ton of the hay contains 900 lb TDN and, thus, each 1 lb. of TDN costs 4.4¢ (\$40.00 divided by 900 lb. TDN) while the oats, with 1,300 lb TDN, costs 4.6¢ per lb. TDN (\$60.00 ÷ 1,300). The hay would be cheaper but if hay costs \$45 per ton (5.0¢ per lb TDN), then the oats are cheaper and contain 11% crude fibre.

You can reduce the cost of your meal ration by making optimal use of urea. We use it. This cuts back on the amount of expensive protein supplement needed in the meal. Cows can safely consume up to 200 g urea daily (0.44 lb) without a resultant decrease in meal consumption. Much higher levels are necessary to cause toxicity problems. A few precautions should be followed when using urea: (1) urea should not exceed more than 2% of the meal mixture, this maximum provides 5.6% crude protein equivalent, and urea should not supply more than 20% of the crude protein in the ration, allowing you to include urea at levels of 0.8% in a 12% crude protein (CP) ration, 1.1% in a 16% CP ration or 1.4% in a 20% CP ration; (2) readily available energy sources, such as 5-10% molasses or corn, must be provided in the meal mixture; (3) gradually introduce a urea-containing ration into your feeding program over a two to four week period; (4) do not mix the ration yourself; however, there is no problem with you mixing a urea-containing protein supplement with your own grains; (5) do not use in rations containing raw soybeans; and (6) make sure your mineral content is sufficient, especially calcium, phosphorous and sulfur. A pound of protein in urea costs 5-6 times less than a pound of protein in soybean meal. If you've never used urea before but are now interested, talk to your agronomist, DHAS or DHI supervisor or feed salesman.

### Other Forage Alternatives

1. Hay can be cut after the last killing frost without damaging next



year's crop or fear of increasing the risk of winter-kill. It can be ensiled as wilted silage or direct-cut. If you decide not to wilt, I would advise adding grain or molasses to it or preserving with 10 lb. formic acid per ton.

2. If corn is in short supply, ensile your whole corn rather than harvesting as grain corn. Corn silage, at 13 ton per acre (19% TDN), will yield 2.5 ton TDN per acre. You would need 3.1 ton shelled corn (80% TDN) or 3.4 ton corn and cobs (73% TDN) per acre to obtain the same energy yield as corn silage.

3. Citrus pulp and beet pulp are good substitutes and can be fed, after milking, at rates of 6-10 lb per day. They contain 75 or 69% TDN, and 12 or 20% crude fibre but are very low in protein. Their biggest problem is how available are they.

4. Wet brewers' grains may be available in some regions. If so, they can be fed at rates of 20-30 lb. per cow daily, after milking. They are about 24% DM, 16% TDN and 4% crude fibre (16% on a dry basis).

5. No. 1 and No. 2 screenings must not contain more than 6 or 10% weed seeds. Refuse screenings is the material removed during recleaning of screenings. They should be ground finely. No. 1 and 2 screenings contain 63 and 56% TDN, and 12 and 16% crude fibre, respectively.

6. Oat hulls, when available, are a low-grade roughage since they contain 29% crude fibre, 32%

TDN and 5% crude protein. They could be used as a fibre source in limited forage feeding programs.

7. Oats, if the price is competitive, could be used as an additional fibre (11%) source but some roughage would be needed to assure that you maintain the minimum fibre level.

8. Wheat bran contains slightly less energy and fibre (10%) than oats but could be used as a supplement in a ration where more fibre is needed.

### Conclusions

I do not believe that these other alternatives are your greatest concern but, instead, many of you are most interested in how you can use either reduced quantities of average to above average forage or greater amounts of poor to fair forage. Do your best to provide a balanced ration which contains a minimum of 13% crude fibre. A 1,200 lb cow fed a poor quality forage should not be expected to consume more than 18 lb of this feed (1.5 lb. per 100 lb body weight), but to meet her requirements for crude fibre and energy she should be fed only 12 lb. forage and 28 lb. of an 18% protein meal ration at 74% TDN. This would have resulted in a total feed intake rate of 3.3 lb. per 100 lb. body weight, which approaches maximum levels. Feeding 18 lb. of this hay would have provided a total ration which would

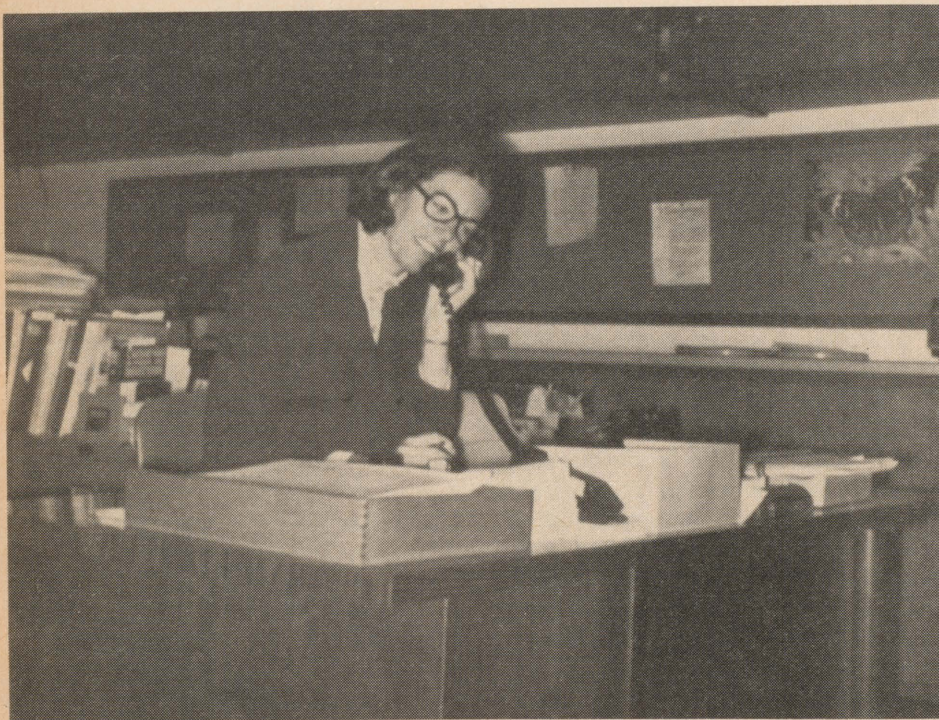
be too high in crude fibre, subsequently this would have prevented an intake of the required amount of energy, and milk production would drop. Estimate as accurately as possible the intakes and quality of your forage and then follow a sound meal feeding guide.

One last item — don't feed your poorest hay to your cows of the future. Calves require a ration which is higher in protein content and digestibility. Feed them your best hay. The higher the quality of forage fed to calves, the lower the protein content necessary in the calf grower ration and, in the case of yearlings, less grain will be required for satisfactory growth. This is due to a higher consumption of the more digestible, higher protein feed. If you have to cull any cattle due to limited feed, don't you think that you will be farther ahead, in the long term, to sell your cows of low milk-producing ability, who require more feed to produce a pound of milk, than your future cows who have greater productive potential?



# Macdonald's Reel World

In the past, the Extension Film Library at Macdonald Campus — one of the services of the Extension Department of Macdonald College which strives to carry the University beyond the campus — has been maintained as a joint venture of McGill University and the National Film Board. For over 20 years it has been lending films at a nominal service charge to organizations, schools and individuals anywhere in the province of Quebec, and in some cases right across Canada.



A financial contribution made by the Macdonald Alumni Association has made it possible for the film library to purchase the films, which in the past have been on extended or long-term loan, from the NFB. There are a number of older films which will be withdrawn. In addition to the purchase of the films already in the library, we will also be in a position to purchase about 90 new NFB films, plus a small

number from other sources, on a wide variety of topics. We have chosen films which we hope will be most useful to our borrowers. For instance, some of the films selected include, *DEATH OF A LEGEND* — containing exceptional footage showing the wolf's life cycle and disproves some of the myths that have grown up around this much maligned animal; *SAD SONG OF YELLOW SKIN* — a film about the people of Saigon as seen through the experiences of three young American journalists

exploring in their own way the consequences of war and of the American presence; *LEGEND* — a beauty and the beast tale, but enhanced and embellished by the film-maker's art; *ESPOLIO* — theme concerns the responsibility of the innovator for the thing he makes. To illustrate this moral the film maker used light pen drawings.

Hopefully, we shall be able to purchase and so keep some of our older films, agricultural in content which, because they are older, capture a way of rural living that has past by. Films such as *COUNTRY THRESHING*, *THE DRYLANDERS*, *REVOLUTION ON THE LAND*, *WHEAT COUNTRY*, provide a nostalgic look at the past and will be of interest to rural organizations, history classes, and historical societies.

As a result of the contribution by the alumni society, the film library will have approximately 800 films. In addition to these, films from various other sources as well as the regional office of the NFB are ordered for borrowers to augment the library's stock. In order to obtain films from the NFB, at least two weeks' advance notice is required. Consequently one of the services most appreciated by our borrowers is the fact that a film may be obtained from this library immediately (if it is available) or on very short notice. Also valuable has been the programming and information service available from the Extension Film Library. For instance, the library has been providing a private school with a weekly film program for over 10 years. A monthly program for a provincial penitentiary is also selected. Films are chosen with an eye to stimulate discussion and change attitudes, as well as provide entertainment. The only print available in eastern Canada of a film called *APPALOOSA* can be obtained from the film library. This very popular film is used extensively throughout eastern Canada by equestrian clubs, schools, and other interested groups.





Film Librarian, Marina Costain, answering a request for films (page 6). Below: Films are stacked according to size — Marina is seen here picking out a 20-minute film. At left, technician, Elizabeth Fontana, checks a film before returning it to the shelves.

Although the film library's emphasis is on the whole community, a large part of the film service is to schools in the West Island and rural areas such as Chateauguay, and North Island. Many of these schools have regular weekly courier service and pick up films "across the counter" during the library's office hours which are from 9 to 5 Mondays to Fridays.

Films are mailed to many points in the province. A regular film mail service has been provided to schools and groups in such far-flung areas as the Magdalen Islands, Gaspé and northern Quebec.

It would be difficult to give an accurate figure of the number of school children using the library's films but our statistics show that literally hundreds of students use this important media.

At present the film library has two staff members. One full-time librarian and one part-time technician. The technician is responsible for filling the daily film bookings, shipments for mailing, the rewinding, checking and general repair of all the films. While the films are being readied for the day's bookings, the librarian is busy answering the phone. Phone calls such as "May we borrow the TERRIBLE TWOS for tomorrow?" or "Is PHOEBE available for next week?" are common requests! The phone calls and a large volume

of mailed requests take up a great part of the day, as do across the counter requests for specific films or assistance in the planning of film programs.

A new catalogue, which will contain descriptive listings of all our films including all new titles, will hopefully be ready for distribution later this fall. Copies will be mailed to borrowers upon request. There will be a small charge for the catalogue.

Regretfully, rising cost of operating the film library has made it

necessary for us to increase the service charge on the films. Starting October 1st, our new rates will be as follows:

Films	10 mins	20 mins	30 mins	40 mins
B&W	\$1.80	\$2.40	\$3.00	\$3.60
Col.	2.40	3.00	3.60	4.80

These are still nominal service charges for a tool that can be used to convey information, stimulate interest and discussion, develop and change attitudes.

Marina Costain,  
Extension Film Librarian.





# *The Blacksmith's Shop Museum*

The little stone building with its broken windows, its sway-backed roof and crumbling walls stood out — admittedly somewhat shakily — in sharp contrast to the modern sheep and swine buildings surrounding it and presented a striking picture of past and present when viewed against the modern hospital reaching for the sky less than a mile away. An Opportunities for Youth grant and the hard work of 10 students this past summer has turned the little stone building, which is located on the College Farm, into a showplace that will be admired for years to come. Officially opened to the public on September 1, 1972, the building will be used as an agricultural museum.

Dating back to around the year 1820, the building had been used in turn as a house, a blacksmith's shop, and eventually became a storage space for junk until late in 1970 when a group of Agricultural Engineering students saw its potential for a museum. Macdonald's Agricultural Engineering Department had in their possession some 50 pioneer agricultural implements which had been donated to them by Mr. Coverdale, former president of the Canada Steamship Lines. This collection, along with other pieces, needed proper housing and, when the fieldstone building was offered to the Agricultural Engineering students, the clean-up blitz began. The students cleaned out and cleaned up the interior of the building, did what minor repairs they could and were able, in time for the '71 Mac Royal, to display their collection. The building itself, however, needed a great deal of work and financial support was not immediately available.

The big push to completely restore the building began this past May after exams were out of the way. Six Macdonald College Agriculture Diploma students (David Livingstone, Danville, and Peter Gass,

Lennoxville, acted as co-ordinators of the project; Peter Wood, Huntingdon; Vince de Grandpré, Kirkland; Corwin Guimond, Baie d'Urfé; and Jim Hale, Dorval) and four girls from the John Abbott CEGEP, which is located on the Macdonald Campus, joined forces. The girls are Debbie Hansen, Maniwaki, Carla Carley, Beaconsfield, Maria Malin, Vaudreuil, and Lois Brimicombe, Dorval. The group received an Opportunities for Youth grant totalling \$14,172. Of the money received, \$1,272 was budgeted for building expenses, transportation and miscellaneous costs. The remainder was used for salaries covering the 15-week period from May 22 to September 1. The salaries were well earned.

The roof, dilapidated and sagging, had to be removed and replaced in what is believed to be the original style — one built of pole-type rafters and covered with cedar shingles. The boys used 68 bundles of shingles and 50 pounds of nails. The mortar in the 26-inch thick walls, which crumbled when touched, had to be chiselled out and refilled with 15 tons of hand-mixed wet cement. Two corners of the building needed new foundations and one had to be rebuilt from foundation to roof. The floor, 40 feet long by 26 feet wide, was of six-inch thick cement which the boys broke up with sledge hammers, hand loaded into carts and hauled away. The floor now consists of 2,500 board feet of old pine planks. A second storey, which was added to the building around 1910, was removed, 46 windowpanes were replaced and shutters built. The grounds around the building were landscaped and a rail fence constructed. And finally, the antiques were placed inside the refurbished building.

The girls were also busy during the summer. They dug into the history of the building and, accord-

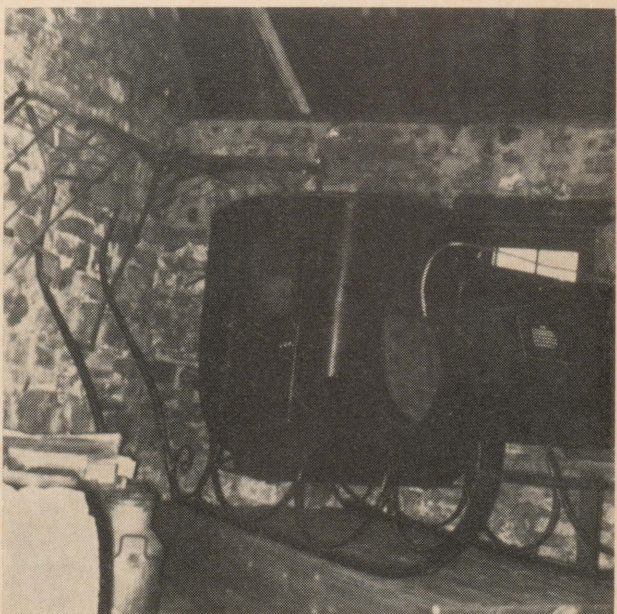
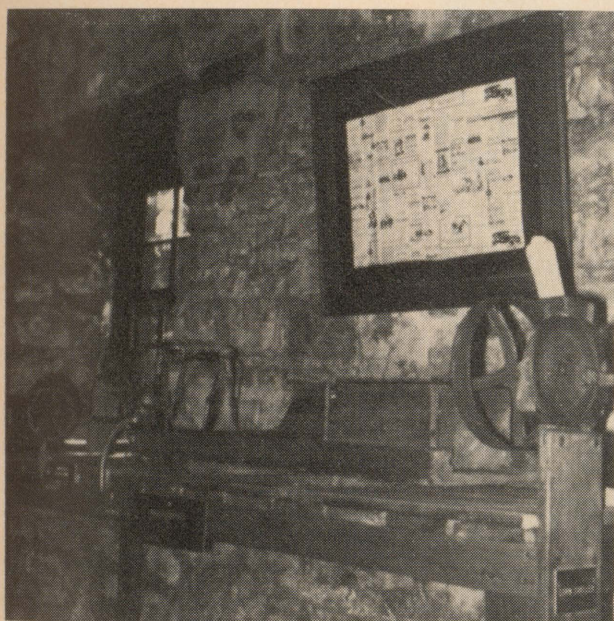
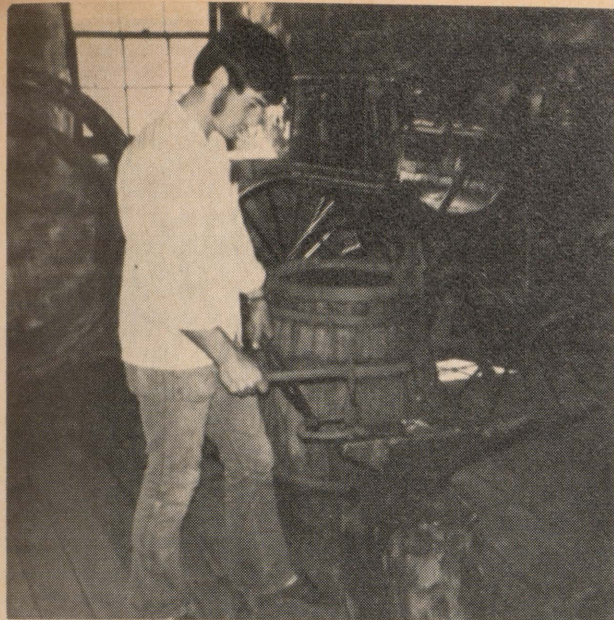
ing to their research, the farmhouse was built around 1820 in a traditional design of that era. The architecture is thought to be Scottish which is somewhat of a mystery as the land belonged to a French family. In 1892, Mr. Robert Reford, a Montreal ship owner, bought the house, renovated it and turned it into a blacksmith's shop. Sir William Macdonald obtained the land in 1904 with the blacksmith's shop staying in existence until 1910 when the building became a storage area.

The girls also did research on the hundreds of antiques going into the museum. Some of the many articles include Sir William's sled, an old internal combustion tractor, a cider press, an apple peeler, a cheese cutter dating from about 1800, and numerous small hand tools. The girls' research has been compiled and printed in pamphlet form for the benefit of visitors.

After the opening ceremonies, the students proudly handed the keys to Mr. Rudi Dallenbach, Farm Director. Although students will continue to take an active interest in the museum and will certainly help in the displaying of any new acquisitions that the museum might receive, Mr. Dallenbach will be responsible for the museum's upkeep and safekeeping. The museum will be open to visitors every weekend from 2 p.m. to 5 p.m. and during the week for groups by appointment only.

The view is still a pleasant blend of past and present but the little fieldstone building stands proud and straight now, thanks to the hard work of the students, the encouragement of their friends and Macdonald staff and the government grant. And thanks, too, to the many donators whose mementoes of bygone days started the whole idea of the Blacksmith's Shop Museum.





Photos from left to right: David Livingstone tries out the blacksmith's tools; 60 bundles of shingles were used on the new roof; some of the household antiques, including a corn sheller; from left to right students are: Peter Wood, Vince de Grandpré, David Livingstone, Corwin Guimond and Jim Hale; Peter Gass at opening ceremonies; Sir William Macdonald's sleigh.



# Macdonald Reports

## Staff Changes

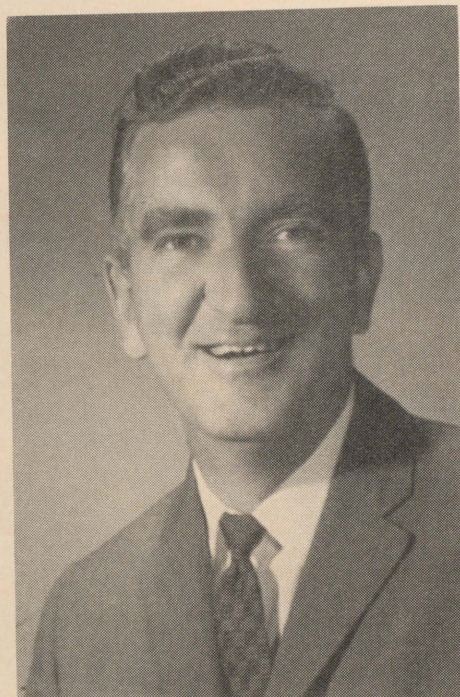
Dr. H. F. McRae, Chairman of the Department of Animal Science, has accepted the position of Principal of Nova Scotia Agricultural College. We at Macdonald are extremely pleased and honoured to have Herb McRae offered this position and wish him well in his new environment. Needless to say his departure from the Campus is hard to take. Prof. P. Y. Hamilton has agreed to act as Acting Chairman in the Department until a new Chairman is appointed.

Dr. Brian Kennedy has been appointed Assistant Professor in the Department of Animal Science. Dr. Kennedy obtained his B.Sc. (Agr.) from McGill in 1965 and his Ph.D. this year from Cornell.

Dr. C. P. Haver has resigned as Associate Professor in the Department of Agricultural Economics after serving 13 years. Dr. Haver is accepting the position of Dean of the Faculty of Arts at Bishop's University in Lennoxville.

Dr. R. I. Hamilton, who was an Associate Professor in the Department of Plant Pathology, has accepted a position with the Research Branch of the Canada Department of Agriculture in Vancouver. Dr. Hamilton will be able to devote his full energies to his research projects.

Dr. Jean F. Peterson has been appointed as a plant virologist in the Department of Plant Pathology. Dr. Peterson, a native of New York State, has a BA degree in liberal arts from Grinnell College,



Dr. H. F. McRae

Iowa, and a M.S. degree in botany plus a Ph.D. degree in Plant Pathology from the University of Nebraska. He is an accomplished plant virologist with an enviable record as an electron microscopist. Dr. Peterson's first post-doctoral appointment was at the University of Illinois where he studied viruses in fungi. He comes to Macdonald College from the University of Arizona where he has been isolating and characterizing nucleic acids from mitochondria of various plants.

Dr. Jurate Tanner has submitted her resignation as Assistant Professor in the Department of Microbiology in order to accept a teaching position with John Abbott College.

Mr. Gerry Neilson is joining the Department of Soil Science as a sessional lecturer. Mr. Neilson is a recent graduate of Queen's University, obtaining his M.Sc. in Soils Hydrology.

Mr. Gordon C. Thomson, has accepted a position with the Ministry of Agriculture and Colonization. He will be located in Montreal. Mr. Thomson served as Information Officer for Macdonald College and as Macdonald Reports Editor of the Macdonald Journal.

While we will miss those staff members who have gone on to new endeavours, we wish them every success. To the new members of Clan Macdonald — a sincere welcome.

## McGill University Herbarium

During the past summer the 75,000 specimen herbarium (dried plant collection) from the Biology Department on the McGill Campus has been obtained by the Plant Pathology Department. It is presently being combined with the smaller, 25,000 sheets, Macdonald Campus collection as one McGill University Herbarium on the Macdonald Campus.

The McGill collection contains some of the first documented collections made in Canada and dates back to around 1820. Some of the early collectors include Asa Gray, A. F. Holmes, John Macoun, A. A. Heller, and the early members of the Montreal Natural History Society.



Inquiries regarding plant identification and the herbarium should be addressed to: Dennis W. Woodland, Curator of the McGill University Herbarium, Macdonald College 800, P.Q.

### Two Events . . . One Site

Macdonald Farms Days will take place on October 14 and 15 in conjunction with the Quebec Provincial Plowing Matches. Last month's Journal carried an article on the Matches. In that article we inadvertently misspelled Mr. Herbert Winget's name. Our apologies for any inconvenience this may have caused.

The theme of Farm Days this year is "Macdonald College in the Community". Each Department on Campus plans to actively participate in the two-day event. As well, displays and demonstrations of current interest in agriculture will be exhibited by farm equipment companies and the Quebec Department of Agriculture and Colonization. There will be something of interest for everyone — young and old, urban and rural.

### Record Breakers

The Macdonald College Farm is proud of the records achieved this year by two outstanding cows in their dairy herd. Earlier this year, Inka Mitzi Pontiac, a Holstein, established an all-Canadian three-year-old milk production record. In 365 days this cow produced 28,628 pounds of milk and 885 pounds of butterfat. This gave her a Breed Class Average of 245 per cent milk and 201 per cent fat.

Compared with the average production of the College herd of 15,705 pounds or the average production of Quebec herds on DHAS — 10,441 pounds, this was quite an accomplishment. An Ayrshire cow, Joyful Lass the 4th, just finished a two-year-old 305-day record of 17,600 pounds of milk and 738 pounds of butterfat with a B.F. test of 4.19 per cent. That gives her a Breed Class Average of 243 per cent milk and 245 per cent fat.

### International Salon of Food and Agriculture

Macdonald College is planning to have a booth at the International Salon, which will take place from October 27 through to November 5 at Place Bonaventure in Montreal. Theme of the 1972 Salon is Urbanization.

The College staff manning the booth will welcome passers-by and try to answer any queries concerning Macdonald or the rural community it serves. Many Departments on Campus are co-operating with the Extension Department in this endeavour.

The Salon offers a unique opportunity for both urban and rural people — consumers and agriculturalists — to keep abreast of international modern achievements in food and agricultural technology.

Foreign countries, the Quebec government, as well as the Federal and other Provincial governments are major contributors to this event. Special activities include live-stock exhibitions, food and beverage displays and tastings, cooking demonstrations and fashion shows. Inbetween these activities, why don't you drop by the Macdonald College booth. We'll be pleased to see you.



# The Family

# Farm

Published in the interests  
of the farmers of the province  
by the Quebec Department of  
Agriculture and Colonization

## Proposal For A National Egg Marketing Plan For Canada

The Canadian Egg Producers' Council has been solidly in support of a national plan for the orderly marketing and management of the supply of eggs in Canada since June 1968 when the first national Conference of egg producers, jointly sponsored by that Council and the Canadian Federation of Agriculture, declared itself in favour of such a plan. The following proposal is the culmination of the effort begun at that time.

In the interim, while realization of a plan waited upon the fuller development of producer marketing boards at the provincial level and upon the passage of general federal legislation for national marketing agencies, the need for a marketing plan has become more and more evident. That interim period has seen a prolonged period of disastrously low prices, extending from 1970, through 1971 and the first half of 1972. Such experiences, traditional to the egg industry but increasing in severity in recent years, cause great losses and hardship to egg producers. Not only this, but the public interest is badly served by the economic waste and inefficiency that is an inevitable consequence of severe cyclical instability, and by the instability of consumer prices — sometimes extremely (and to the producer disastrously) low, but at other times unnecessarily high as production inevitably falls to inadequate levels under the pressure of persistent losses.

The proposals put forward by the Canadian Egg Producers' Council are designed to end these recurrent

and wasteful cycles of production and prices in the industry. The means proposed is to manage the supply of eggs through the authority of provincial producer marketing boards acting in cooperation with a producer-run national agency, and to set up an orderly and equitable system for the allocation of shares of the market, the stabilization of prices, and the planning of the longer-term development of the industry in the interests of producers and the public.

The essential elements of the plan proposed, briefly set out as a background to the methods and agreements recommended in this proposal for implementing them are:

(a) the establishment of provincial egg marketing boards in each province, and a national agency, to exercise the necessary authorities and administer the plan. At this time such Boards exist in all provinces. Thus this proposal calls for the establishment of a national agency;

(b) the allocation of shares of the overall market to be enjoyed by the producers of each province, and the regulation of marketings to meet those allocations;

(c) the adjustment of provincial shares as required from time to time;

(d) the establishment of the size of the total market which will be the target level of marketing for all Canadian producers, and adjustment of that target level as required from time to time;

(e) the regulation of marketings of individual producers in accordance with overall provincial allocations by means of quotas, in such a way that together with unregulated production, provincial marketings will correspond to overall provincial allocations;

(f) the definition of the conditions under which trade in eggs may take place within and between provinces and for export;

(g) the orderly management of prices and the flow of product to market, including removal of unneeded product from the shell egg market for use in processing for food use;

(h) the regulation as may be necessary, and by means to be determined, of imports of eggs for the protection of the viability of the plan. The authorities for action in this connection are held by the Federal Government but are not contained in the Farm Products Marketing Agencies Act;

(i) the concurrent and coordinated exercise of the federal authority over **interprovincial** and export trade and imposition of levies, and of the provincial authority in **intraprovincial** trade;

(j) the assignment of administrative responsibilities to the provincial and federal levels of authority respectively and arrangements for their coordinated exercise.

For the first year of operation of the proposed plan it is suggested that the percentage shares of the market to be allotted to the various provinces shall be determined from the five-year (1967-71) aver-



age of their respective contributions to total Canadian egg production (including hatching eggs) as published by Statistics Canada in its Annual Catalogue number 23-202, except in the case of Newfoundland's production for 1967 and 1968 which is not known but has been estimated on the assumption that it followed the same trend as that of the other provinces. On this basis, provincial shares of the total Canadian egg market in the initial year of the plan would be (in thousands of dozens) as follows:

British Columbia	57,250
Alberta	41,344
Saskatchewan	22,611
Manitoba	54,189
Ontario	181,267
Quebec	78,647
New Brunswick	8,683
Nova Scotia	19,504
Prince Edward Island	3,028
Newfoundland	8,477
Canada	475,000

(From "Proposal for a National Egg Marketing Plan for Canada adopted by the Canadian Egg Producers Council, August 1972".)

### The Future of Veterinary Medicine in Quebec

In Quebec — especially since the introduction of the contributory animal health insurance program — the roles of the veterinary inspector employed by the provincial government and of the veterinary practitioner are becoming increasingly complementary and, it seems to me, increasingly inseparable. It is thus impossible to foretell in what direction the role of the veterinarian in the government

service will develop and to depict what that role will be like within the setting of the 1980s without relating it fairly directly to the role that is predicted or rapidly developing for the veterinarian established in general practice.

Livestock account for over 80 per cent of Quebec's total agricultural production. In recent years, annual losses from disease in Quebec's flocks and herds of cattle, sheep, swine, and poultry have amounted to or even exceeded 12 per cent of the total value of these four main livestock productions. The Royal Commission on Agriculture in Quebec estimated Quebec farmers' losses from diseases of livestock during a single year (1966) at \$55,000,000.

Meanwhile, scarcely 80 of the approximately 600 veterinarians in Quebec in 1970 were devoting themselves to general practice and thereby in a position to put their knowledge and skill at the service of Quebec farmers. Moreover, they tended to concentrate in areas less and less remote from large urban centres — to the detriment of farmers in outlying regions — with the result that some localities found themselves particularly well served while the greater part of Quebec was without any veterinary services.

It need hardly be said that this state of affairs was bound to have a preponderant effect on the activities of veterinarian inspectors in the government service. Through force of circumstance, these men often found themselves saddled with a deputizing role which fitted in badly with the priority duties of their position. The necessity of providing emergency help in extremely urgent cases combined with

the need to ensure inspection services for meat and dairy products ruled out the possibility, both at the veterinary inspectors' level and at the provincial laboratories' level, of setting up a systematic province-wide program for detecting and preventing animal diseases.

Furthermore, the countless unsuccessful treatments (useless because the disease is in too advanced a stage), the many difficulties inherent in general practice, and the need for veterinarians to work like beavers to earn something like a suitable income have largely helped to lower their professional status as a group and led to a general decline of interest in veterinary medicine as a career.

It was to remedy this critical situation that the Quebec Department of Agriculture and Colonization resorted to a contributory animal health insurance program in 1971.

The aim of this measure (now in its second year) is threefold. Firstly, by paying not less than half the charge for each visit and all of the veterinarian's travelling expenses, it was designed to assure all Quebec farmers of professional veterinary services at a reasonable and uniform cost regardless of their location in the province.

Secondly, by assuring all veterinary practitioners of a potential income in keeping with their professional status, it was intended to help restore the reputation of the profession and encourage many young people to join the ranks of Quebec's veterinarians.



Thirdly, by setting up a central provincial depot under government control to supply medicaments for veterinary purposes, it was designed to enable farmers to obtain the medicaments recommended by their veterinarians and at the same time to discourage indiscriminate use of those peddled from door to door by hundreds of itinerant salesmen.

Thanks especially to the valuable cooperation of Quebec's veterinarians through the agency of their provincial association, the program has been successful beyond all hopes, and some objectives not expected to be realized until 1975 have already been achieved. For example, the number of veterinarians in general practice has more than doubled, increasing from 80 to 166 within a few months.

However, this is only the first stage of a program to reinstate the profession of veterinary medicine. With the continued collaboration of the veterinarian's association, we can now look forward to taking, between now and 1980, another big step whose systematic implementation will serve the interests of veterinarians and farmers alike.

This second stage will above all, I hope, be characterized by an individual and collective desire on the part of veterinarians to increase the intrinsic and relative value of their services through extensive and advanced specialization in different branches of veterinary medicine to correspond to the different fields of a fully specialized agriculture.

As a consequence of this pursuit of functional specialization, I personally foresee for the 1980s the setting up of a complete province-

wide network of veterinary service centres or clinics provided with the most up-to-date technical and scientific equipment and staffed by groups of specialists working together to maintain the health of livestock — and, indirectly, of the public — at an unprecedented level.

It is not difficult to imagine the considerable impact that a system of veterinary services so organized would have on an agricultural economy like Quebec's where livestock productions will still occupy a place of primary importance. But, for the veterinarians themselves, its effects will be perhaps even more striking still since, under such a system, they will be able to operate in working conditions more compatible with their professional status.

All farmers regardless of their location, being thus ensured of veterinary services of the highest calibre, veterinarians employed by the provincial government will at last be able to concentrate their efforts on those fields of activity that are best suited to government action or perhaps even demand it.

The vast majority of veterinarians in the service of the provincial government will then be preventive medicine extension workers. Working in close collaboration with researchers in the network of regional laboratories and with the veterinary practitioners, they will energetically tackle the detection and prevention of all kinds of diseases, especially those which, being endemic, seriously threaten the profitability of farms in some agricultural regions.

Are these the realities of a fairly close future or are they rose-coloured dreams? Those who know

me realize that there is nothing of the visionary about me. Besides, especially here in Quebec, our achievements in the direction of this forecast are already enough to justify us in claiming that it is not just a dream nor even a mere possibility.

So far, I have deliberately confined myself to the conditions and circumstances which apply particularly to Quebec — in the past, present and future. My comparatively limited knowledge of the situation in most of the other provinces would not, I believe, allow me to attempt an objective appraisal.

Nevertheless, I remain convinced that on the whole the trend of development as regards the quality and availability of veterinary services both in the private and public fields is substantially the same from coast to coast.

So, by way of conclusion, I believe I am justified in expressing the opinion that my remarks about the organization of veterinary medicine in Quebec also apply to other provinces and that measures essentially analogous to those which have already been taken or planned in Quebec will be taken — or soon should be — in each of the other provinces (if they have not yet been considered there).

For the same reasons and to the same degree, I believe I may say that my vision for the future has a strong chance of being realized throughout the Canadian nation.

(Translation of an address by Dr. Camille Julien, Assistant Deputy Minister, Quebec Department of Agriculture, to the annual meeting of the Canadian Veterinary Medical Association, June 30, 1972.)



## HANDLE ROOT VEGETABLES WITH CARE

The growing season has ended. Orchards and gardens have yielded their harvest and most of it will be stored for use in the home during the winter or for future sale.

Generally speaking, fruits and vegetables in season which are offered for sale to the public in the course of the summer are in very good condition because special care has been taken with their handling and presentation. Unfortunately the same cannot be said for those harvested at the end of the season, especially vegetables intended for keeping in root cellars or other storages.

Every year it is evident that root vegetables — and particularly potatoes — are harvested and handled in such a way that they receive considerable injury. Such injuries sometimes lead to various kinds of decay and thus to appreciable losses. Rotting and decay can, of course, follow in the train of diseases which attacked the plants while they were growing in the field: for example, late blight and bacteria ring rot of potatoes; rhizoctonia rot and sclerotinia rot of carrots; blackleg of turnips, etc. Nevertheless in many cases it was injury that opened the door to decay.

Because tubers and roots are fairly firm and, therefore, seem to be able to withstand blows and rough treatment, they are rarely treated with the care that is due to them when they are being harvested and transported to storage and thence to market. It is obvious to most people that fruit such as apples and plums, for instance, are more delicate and deserve special atten-

tion; but root crops, too, are not proof against the injuries to which they are exposed by careless handling. It should be remembered that even the slightest damage to these vegetables offers a highway to infection and decay.

From spring onwards a great deal of money and effort goes into tilling and enriching the soil, seeding and cultivating, etc., and the crops are treated more than once to protect them against insects and diseases. It surely doesn't make sense to spoil everything at the last minute by neglecting to take a little extra care with the fruits of all this toil.

### The New Look

The techniques of infra-red aerial photography and remote sensing being developed in the United States promise to bring substantial benefits to world agriculture.

Dr. George Irving, writing in a current issue of the O.E.C.D. Agricultural Review defines remote sensing as 'the acquisition of information about an object of phenomenon which is not in intimate contact with the information-gathering device', of which the X-ray machine, radar and the Geiger counter are now commonplace examples. The new instrumentation emerging from man's pioneering of space and now being directed to agriculture and forestry already includes various camera systems, scanner-radiometers, passive microwave radiometers and side-looking radar operating from aircraft and satellite. These will provide information about the earth's surface more quickly, and often more accurately, than can be obtained by the pedestrian methods of ground observation. Not so long ago such ideas would have been dismissed as pure fantasy.

Thermal infra-red sensors, already used by the Forest Service of the U.S. Dept. of Agriculture in the mapping of fire-lines at any time of the day and even through dense smoke, and for differentiating between hardwood and conifer resources, may also in future be employed in soil surveys by revealing gross differences in soil texture and moisture. This would confer an immense saving in time and manpower over present conventional methods and, by more specific knowledge of soil conditions, enable fertilizers to be applied more economically. Likewise, variations in crop yields are shown up in film density differences and may, therefore, offer a basis for assessing yield estimates, which in turn could lead to improved marketing and distribution of food. Water resources, so often the limiting factor in the agriculture of developing countries, may more readily be detected for management guidance, and losses of crops may be circumvented by early warning and identification of pest and disease attack.

These and other benefits which will surely accrue to agriculture from aerial and space-based 'observers' have, by a stricter evaluation than has hitherto been possible, the potential of indicating a more efficient use of the world's land resources in terms of food production. Much interpretative work yet remains to be done by building up data banks of precise information on the radiation characteristics of vegetation, soil and water, but it is no exaggeration to say that we now stand upon the threshold of a re-examination of our environment in depth, poised for a new look.



# QWI

## Homemakers — The Pioneers

Homemakers was a good name, but in 1920 it was changed to Women's Institutes to conform with other provinces. But they weren't just homemakers. They took on anything that needed doing. Nothing was impossible.

The first branch (now disbanded) in Stanstead County was at Way's Mills, November, 1914. Mrs. W. H. Holmes had learned of these Clubs and she believed they were a means of 'getting things done' and what community didn't have things needing to be done. So she wrote to Macdonald College and Miss Frederica Campbell arrived at the Holmes farm. There they organized a Homemakers Club. Miss Campbell stayed overnight and the next day her hostess hitched Gypsy to the buggy and they drove to Smith's Mills (now Tomifobia) and organized another club there.

The First War was in progress and everybody had a 'War Garden' to grow as much of their own food as possible. Demonstrators came from the Household Science Dept. of the College and, among other things, showed the members how to can by the new 'hot water bath' method.

They immediately started canning everything in sight, vegetables, fruit, meat, soup and even tomato juice. My mother, Mrs. Holmes, was one of these. The men would kill a veal calf and everything except the hide went into the glass jars. The meat she canned in chunks, like stew meat, the steak was first seared and then canned, in the hope it might taste different and maybe it did. The bones went

into soup which was also canned. She also made soap, smoked hams (with corncobs or maple bark) and put pork in brine and eggs in waterglass. You hated to take one out it was so slimy feeling — almost as bad as a handful of soft soap.

The women took a look around the village and decided improvements could be made. They started working for a community hall. To help pay for this they had socials, sales and put on plays. Having contributed so much to getting the Hall built, the men generously allowed them the privilege of looking after it.

Then they put in street lights, a sidewalk and a drinking trough in front of the Hall. This served not only for their thirsty steeds but also supplied water for the Hall.

One main concern was education. They worked for the consolidation of schools and in the meantime, installed electric lights in the school, a library, landscaped the grounds and added swings. Hot cocoa and soup were given to children who had to bring lunches.

The Health Units they were working for were not yet established, so they got the local doctor to give medical examinations. Tonsils, adenoids, and appendixes were now considered more or less as spare parts to be removed if troublesome. As the parents of six of these afflicted children were financially unable to pay for operations, the Homemakers took on the job and one of Mrs. Holmes "front rooms" became a hospital theatre with Dr. Brown and Dr. Stockwell in charge of the removal of the "expendibles".

In 1917 Mr. MacDougall, the local Agronome, asked for the cooperation of the Clubs in starting a School Fair. The School Fair is still one of Stanstead County WI's major projects.

Of course, similar stories could be told of all the early branches. Nothing stopped them getting to meetings — driving a horse and buggy or sleigh, through mud in the spring and snowdrifts in the winter. If they had a meeting hall, shovelling a path, building the fire in the stove to warm up a cold room was all part of a member's duty.

A Tomifobia WI member tells of one such meeting. It was seven or eight miles from her home. She says, "I was in the habit of driving a pair of horses and a two-seated sleigh to enable me to carry five or six members besides myself. It snowed and the wind blew all the night before and by morning the roads were almost impassable. However, we had made our plans and nothing could discourage us. We started and were going along nicely when all of a sudden the horses plunged into a drift, the sleigh tipped over and the women, food and all, went out. But we were always prepared for such occasions. I looked after the horses and got them loose from the sleigh and the other women handled the shovels and got the sleigh out of the drift. We hitched on and away we went, a little late for our meeting, but in time to make plans for the next one."

Norma E. Holmes.



### Going Once . . . Going Twice . . . Sold . . .

At an auction sale held recently at the home of a member, the **Dundee W.I.** (Chateauguay-Huntingdon Co.) served refreshments. Hot dogs, sandwiches, doughnuts, small cakes, coffee and soft drinks were served from 11 a.m. to 6:30 p.m. Members had the use of the farm kitchen to make the coffee, cook the hot dogs and heat the rolls and the refrigerator to keep the drinks cold. Refreshments were served through a large window on a porch at the rear of the kitchen. The only mishaps noted were when the odd hot dog became unruly on its way from the cooking pot to the roll and landed on the counter. Members were assigned to certain jobs which they continued at all day. The undertaking proved very successful financially, and members thoroughly enjoyed the fellowship of working together.

Dundee have also enjoyed some demonstrations of late. One was of three-dimensional effect cushion tops which can be made of cotton material with a backing (that is, a double layer material). Cushion tops displayed showed landscape pictures in which the main objects were horses and wild ducks. These objects were stitched around, then stuffed with cotton through a small opening in the back. This made the objects stand out from the rest of the picture, giving a three-dimensional effect. Another demonstration showed how to make a back attachment for a wall ornament: glue a piece of macaroni to the back of the object, run a string through it, and the object is ready to hang.

### Catering Prices

**Milby W.I.** (Sherbrooke Co.) have very generously offered to share their catering prices with other W.I. branches. If your branch has been asked to cater for a special event, we hope the following will be of some assistance.

Turkey banquet: Juices, meat, potatoes, 1 vegetable, salad, pickles, rolls, pies, squares, or cake and beverage — \$2.50.

Hot casserole dishes with juices, rolls, tossed salad, dessert and beverage — \$2.00.

Cold cuts: Juices, 2 meats, salads (potato, cabbage and jellied), rolls, pickles, catsup, etc., ice cream sundae and cookies and beverage — \$2.25.

Same as above with only 1 meat—\$2.00.

Sandwiches and squares — \$1.25.  
Punch served but contents must be provided by customer.

Sandwiches — \$1.50 per loaf.

Squares — \$1.50 per pan (30 pieces). Coffee extra.

Serving only: \$25 per 100 people.

### The Year at a Glance

In spite of a bit of disappointment at the beginning of the year our **Valcartier** branch (Quebec County) has been active.

Our first and second Vice Presidents attended the Board meeting in January and found it a very worth while experience.

Having a favourable bank balance permitted us to continue the annual donation of \$200 towards the upkeep of the four local cemeteries.

At Easter our sick and visiting personnel called on the sick and shut-ins. They had a little visit and gave each a box of chocolates. This gave pleasure to both giver and receiver.

Our Convener of Welfare and Health had a registered nurse give a talk at her meeting. This speaker stressed the importance of a yearly check-up, gave tips on the detection of breast cancer and also spoke on heart conditions and how to deal with them. Our adopted patients at the Douglas hospital and some of our own people in local hospitals were remembered at Christmas.

The Convener of Agriculture gave a talk on gardening and on the care of plants. The talk contained something of interest for every type of gardener. This was followed by a gardening quiz.

Once again we filled handi bags, but due to an increase in prices and an unsuccessful attempt to get the usual donations from the firm where we buy these articles we had to cut down on the number of bags. We are pleased to report, however, that these bags were generously filled and feel sure the boy or girl receiving one at Christmas will be very happy.

We sent a visiting delegate to the Annual Convention in May.

Unfortunately, our Dominion Day Dance had to be cancelled due to a bad thunder storm which



caused a power blackout. The disco stereo apparatus could not function and this resulted in a disappointed crowd of young people and a depleted W.I. treasury.

At a recent meeting we presented our Past President with a life Membership Certificate and Pin. Mrs. Loughren was quite surprised to receive this award. The program proved quite entertaining. We worked in pairs making corsages. We were given three pieces of coloured paper, scissors, and pins. Some members showed a real talent and carried off prizes, but there were a number that would have qualified for the booby prize had there been one! Everyone enjoyed the lunch which followed.

Our last meeting dealt with final arrangements for the Labour Day Barbecue. All members are keeping fingers crossed for good weather. Here is a Barbecue Sauce recipe which we think is worth sharing.

#### Barbecue Sauce

- 1 cup brown sugar
- 2 tablespoons dry mustard
- 1 tablespoon chili powder
- 2 tablespoons salt
- 2 teaspoons pepper
- ½ cup commercial barbecue sauce
- 2 cups vinegar
- 12 cups tomato juice
- 2 cups finely chopped onions

Mix brown sugar and seasonings. Add remaining ingredients. Simmer until onions are transparent. Add 3 cups hickory smoked barbecue sauce or commercial chili sauce. Makes approximately 4 quarts.

#### Dinner is Served!

Over the past 25 years **Rupert** branch, Gatineau County, has done a lot of catering and most of this has been done in their own W.I. hall in Rupert, Quebec. They have catered to wedding dinners and receptions, banquets, horse shows, drawing matches, pot luck suppers, ham suppers, W.I. conventions, large showers for members' daughters and helped the U.C.W. at a hot turkey dinner. During this time we are certain that the members have exchanged many recipes and cooking hints. Here is a casserole recipe that Rupert W.I. would like to share with other readers:

#### Colourful Casserole

- 1½ pounds ground beef
- 1 cup chopped onions
- 1 clove garlic, minced
- 1 tablespoon cooking oil
- 2 cups celery, sliced
- 1 can (10 oz.) mushroom soup
- 1 package (10 oz.) frozen mixed vegetables, thawed
- 2 cups cooked rice
- 2 tablespoons soy sauce
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 can (3 oz.) chow mien noodles

Brown meat, onions and garlic in oil. Add celery, soup, and thawed vegetables. Stir in rice and seasonings. Turn into a greased 2½ quart casserole. Cover and bake 25 minutes at 350 degrees F. Remove cover and top with noodles. Return to the oven for 5 minutes. Makes 6 to 8 servings.

#### Eastern Townships Tartan

When the idea for an Eastern Townships Tartan was born, it was a Lennoxville weaver, Mrs. Hugh L. Wallace (Olive M), who made the first samples. An active Q.W.I. member, Mrs. Wallace has held offices at all levels — branch, county and provincial.

Mrs. Wallace, who is a charter member of the Valley Member's Guild of Quebec, The Ontario Hand Weavers and Spinners, and the Guild of Canadian Weavers of which she was provincial representative for the past three years, stated that her first lessons in weaving were taken at a five-day course given by Miss May Birch and sponsored by the Q.W.I. through the Department of Agriculture. She also attended courses given at Macdonald College and has since taken up extensive courses in this craft.

The Eastern Townships Tartan, for which Mrs. Wallace made the samples, was designed by Mr. Richard T. Allen of Leeds, Quebec. The design has five colours. There are red lines for the autumn leaves, yellow lines for the buttercups and dandelions of June, squares of dark brown for the soil, dark green for the evergreens, and white for the six months of snow. Mr. Allen, of Scottish descent and owner and operator of a saw mill, felt that even though all Eastern Township residents were not of Scottish origin, they would still be proud to have a tartan all their own. The design had to be approved by the regional county councils. This done, it was registered at Ottawa in 1968.



The first mill-woven material was made at the oldest mill in the Eastern Townships in 1971 and is now being introduced to the public as an authentic registered tartan.

Mrs. Wallace is not only a hand weaver. She enjoys all creative crafts and has taken courses in many of them. Mrs. Wallace has also done much throughout Q.W.I. circles and for friends to stimulate various crafts. When interviewed she stated, "People who have hobbies or are craftsmen never have time on their hands. They just can't find the time for their work!"

#### Why I Became a W.I. Member

I have become a member of the Quebec Women's Institutes because I believe:

That, as a human being, and a Christian, I have a responsibility to my country, my province, my community, my family and to all mankind.

Through the Women's Institutes program I feel that I will gain a greater understanding of the ways and means of organizing local projects. Through this personal experience I can help the people of my community develop an awareness of the possibilities within our grasp — and how to use these to advantage.

Membership in the W.I. will give me an opportunity to intercommunicate and, therefore, enable me to gain new ideas in the development of profitable and satisfactory agricultural practices.

Through my acquired knowledge I hope to transmit to the members of my community, a consciousness of their civic duties, recreational needs, medical needs, educational needs — and I dare to add — religious needs.

Most of the above needs being sorely lacking, I feel that through the W.I. I can help improve conditions in the community. First by awakening in the citizens a

sense of pride in their community and a realism that rural living can be a healthy and happy experience for themselves and their families.

Diana Lemieux,  
Agriculture Convener,  
Barachois.

(The above was the first prize winner in a Gaspé Co. essay contest.)

## CORAL SANDS HOTEL

HARBOUR ISLAND, BAHAMAS



#### AIR SERVICE:

Direct flights daily from Nassau (20 minutes) via Out Island Airways. Also served from Miami and Ft. Lauderdale daily by Mackey International to N. Eleuthera Airport (3 mi.).



Harbour Island has been called,  
"THE SOUTH SEA ISLAND IN THE BAHAMAS"  
FAMOUS FOR ITS HISTORY . . . BEAUTY . . . AND  
ITS UNSPOILED AND UNCHANGING WAYS.



The island with the famous 3 mile Pink Beach.

- The original Capital with all its history
- 14 hilly acres from the center of historic Dunmore Town to the beach
- Two buildings . . . both on the ocean
- Informal and relaxed . . . yet cosmopolitan
- Night clubs, straw markets, shopping, beauty salon, free tennis available . . . International clientele
- Superb cuisine
- All water sports, boats and gear
- SCUBA plus instruction & NAUI certification
- Trips to nearby uninhabited islands
- "Yellow Bird Bar" with 100 foot patio overlooking the sea
- Entertainment & dancing

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Dear W.I. Members:

When this reaches you it will be Semi-Annual Convention time in the counties. One member has said, "Convention gives you a feeling of belonging to something more important than just our own little branch." I have been thinking of those of you in the one-branch counties. Do you sometimes feel a bit isolated? May I suggest that you write to

another single-branch county? Getting to know more W.I. members from another branch, exchanging ideas and experiences could be very rewarding. Names and addresses of all counties and branches can be found in your annual report books.

Please remember to keep sending in your reports.

It has been heartening to read in some of your reports that, in spite of the weather, many branches have enjoyed picnics. What would summer be without a picnic! Tours have also been on the summer agenda. **Fordyce** had a tour of the Trebor Candy Factory and visited Esmond Mill store. A **Gaspe** branch member told the other members about her visit to the Adelaide Hoodless Home in Stoney Creek, Ontario. She also showed postcards and pictures.

**Richmond County** branches were busy at the Richmond Fair where they had a W.I. booth. **Gore** won the cup for inter-branch competition. All branches planned a visit to Madame Benoit's farm.

Two anniversaries were reported — **Lachute** celebrated their 40th and Richmond Hill Young Women their 25th.

**Arundel** and **Lakefield** held summer bazaars. Arundel celebrated their President's 88th birthday (Mrs. Bulley) with a party.

**Dewittville** made plans for the Dining Room Booth at the Huntingdon Fair. This is an annual project which requires much preparation and planning of meals, snacks and serving for three days.

**Hemmingford** members were all involved in the Apple Festival.

**Wright** planned to attend the Garden Party at Government House.

At **Inverness** an item was read on Dr. Pierre Grondin and the Institute de Cardiologie. This was of particular interest as the son of one of the members had a heart operation recently.

Reading in your reports of the many and varied interests and activities of the branches is nicely summed up in a quote from **Barachois**: "It is now how long you live, it's how you live."

Mrs. Perley Clark,  
Q.W.I. Publicity Convener.

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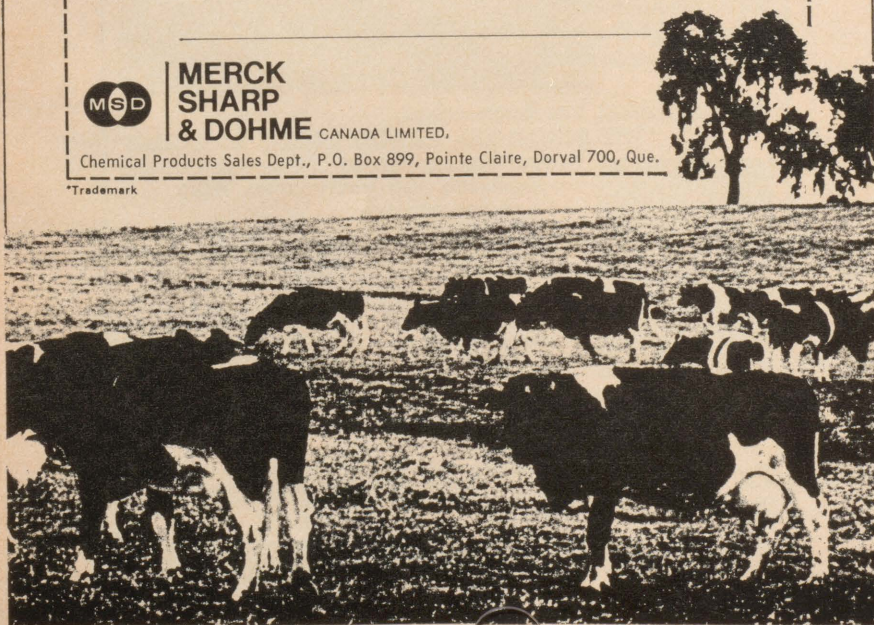


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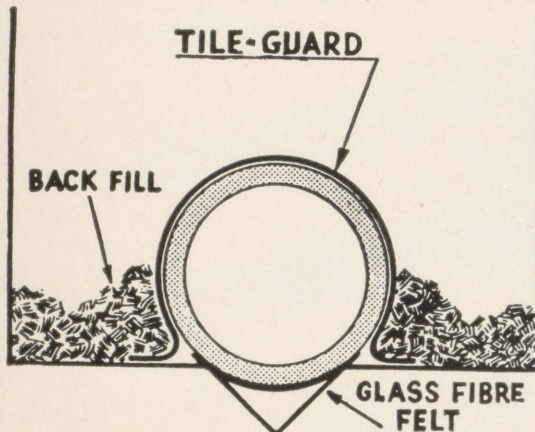
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